

the wine trust

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Background

Winery: Gualdo Del Re

Country: Italy

Region: Suvereto (Tuscan Coast)

Description: Gualdo Del Re is a 40 hectare, fifth-generation family-run winery overlooking the Mediterranean Sea in Suvereto on the Tuscan Coast. The organic vineyards were once the hunting grounds of the Holy Roman Emperors and are surrounded by a number of Tuscany's most renowned wineries. The wines are made by noted enologist Barbara Tamburini.

Wine Notes – 2018 Gualdo Del Re Shiny Rose (Aleatico)

Gualdo Del Re's vineyards are situated on low hills overlooking the Mediterranean in Suvereto on the famed Tuscan Coast. Shiny is Gualdo del Re's rose bottling and is made from 100% estate-grown and destemmed Aleatico grapes from the low-lying sandy clay soils of Suvereto. Aleatico is a rarely-found varietal native to the Tuscan Coast and adjacent regions. After a 14-day fermentation in stainless steel, the wine is aged in stainless steel for an additional six months and bottle aged for another three months prior to release. The resulting cherry pink wine is intense and fruity with a hint of sweetness coupled with lifted acidity

Technical Specifications

Varietal Composition:	100% Aleatico
Vineyard Region:	Suvereto / Tuscan Coast
Vine Age / Yields:	Average 10 years at 100 meters above sea-level
Production Volume:	250 cs
Vineyard Characteristics:	Sandy clay soils, south and southwest exposure
Wine-Making / Vinification:	Hand-harvested and fully destemmed Two week fermentation in stainless steel, followed by 6 months aging (8 hours on lees) in stainless steel 3 additional months of bottle aging prior to release
Alcohol / Volume:	13.0%
Residual Sugar:	2.2 g/L
pH:	<4.0
Acidity:	5.5 g/L